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DEPARTMENT OF THE INTERIOR INFORMATION SERVICE

UNITED STATES FISH AND WILDLIFE SERVICE

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FOR FOOD EDITORS

TRY SALMON CLUB SANDWICHES IN AUGUST

During the month of August, known to the food trade as "National Sandwich Month", the homemaker can exercise her versatility by producing many different versions of this ever-popular meal.

Inasmuch as National Canned Salmon Week also comes in August—from the 23d through the 30th—the home economists of the Department of the Interior's Fish and Wildlife Service, suggest that canned salmon is a type of sandwich filling that is tasty and colorful and particularly appetizing during hot August days. The flavor combines excellently with other foods and the texture is firm and moist.

Here is their special kitchen-tested recipe for "Salmon Club Sandwiches":

SALMON CLUB SANDWICHES

l can (16 ounces) salmon	t cup mayonnaise or salad dressing
3 tablespoons chopped celery	18 slices buttered bread
3 tablespoons chopped sweet pickle	4 tomatoes, sliced
3 tablespoons chopped onion	12 lettuce leaves

Drain salmon. Flake. Combine with celery, sweet pickle, onion, and mayonnaise. Spread 6 slices of bread with salmon mixture; cover each with a second
slice of bread and place tomatoes and lettuce on each; cover with remaining 6
slices of bread. Fasten sandwiches with toothpicks. Cut into quarters. Serves 6.

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